

Mushroom Bolognese Spaghetti



A rich, comforting spaghetti bolognese with savoury mince and earthy mushrooms, simmered in tomato sauce and finished with parmesan and fresh basil.

Recipe supplied by Leggo's.

Ingredients

400g spaghetti
1 tablespoon oil
400g veal or beef mince
150g Swiss brown mushrooms, sliced
500g jar Leggo's Bolognese
Shaved parmesan cheese, for serving
Fresh basil leaves, for garnish

Method:

1. Cook spaghetti following packet directions. Drain and keep warm.
2. Meanwhile, heat oil in a large frypan over high heat. Cook mince for 5 minutes or until browned.

Stir in Leggo's Pasta Sauce and mushrooms. Cover and simmer for 5 minutes, stirring occasionally.

3. Divide spaghetti between serving bowls. Spoon over sauce, top with shaved parmesan and garnish with basil leaves.